



Product Description

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Buttermilk Ranch Dressing

Item # 81992



Product Description:

Creamy white color with a smooth buttermilk taste. This product is a blending of oil, buttermilk, a touch of garlic, onion, parsley and black pepper for a high quality ranch dressing.

Item UPC: 00070200819924

Case GTIN: 10070200819921

Pack: 120

Size: 1.5 oz

Shelf Life: 6 Months

Package Format: Pouch

Storage: Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.

Servings Per Case: About 120

Product Preparation: Ready to use

Additional Pack/Sizes: 80060 - 4/1 gal bottle
83984 - 120/1 oz cup

81923 - 96/1.5 oz cup
81903 - 120/1 oz pouch

Date Last Refreshed: 06/30/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

SOYBEAN OIL, WATER, BUTTERMILK, DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, SALT, EGG YOLK, WHEY PROTEIN CONCENTRATE, GARLIC JUICE, MONOSODIUM GLUTAMATE, XANTHAN GUM, NATURAL FLAVOR, DEHYDRATED ONION, POTASSIUM SORBATE AND SODIUM BENZOATE ADDED AS PRESERVATIVES, POLYSORBATE 60, PHOSPHORIC ACID, SPICE, LACTIC ACID, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.
CONTAINS: MILK, EGGS

Nutrition Facts

Serving Size 1.5 OZ. (43 g)
Servings Per Container 1

Amount Per Serving

Calories 210 **Calories from Fat** 200

		% Daily Value*
Total Fat	22 g	34 %
Saturated Fat	3.5 g	17 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	370 mg	16 %
Total Carb.	2 g	1 %
Dietary Fiber	0 g	0 %
Sugars	1 g	
Protein	1 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:
Gluten Free

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Recipes

Marzetti House Salad

Recipe Category: Salads

- 1-1/3 cup Marzetti® Large Cut Garlic & Butter Croutons
- 1 cup Marzetti® Buttermilk Ranch Dressing
- 8 oz. baby spinach
- 1 peach, sliced into thin wedges
- 2 cups strawberries, halved
- 1/2 cup hazelnuts, toasted
- 4 oz. crumbled blue cheese

Preparation: Toss spinach with Marzetti Buttermilk Ranch Dressing. Garnish with peaches, strawberries, croutons, blue cheese and hazelnuts.



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Buttermilk Ranch Dressing

Item # 81992

Recipes

Garden Slaw

Recipe Category: Salads

- 2 cups Marzetti® Buttermilk Ranch Dressing
- 1/2 head cabbage, greens thinly sliced
- 1 red bell pepper, julienne
- 1 green bell pepper, julienne
- 1 yellow bell pepper, julienne
- 1 carrot, grated
- 2/3 cup red onion, julienne

Preparation: Toss ingredients together in large bowl. Chill and serve.



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Buttermilk Ranch Dressing

Item # 81992

Recipes

Bacon Ranch Pizza

Recipe Category: Entrees

Prep Time: 5 minutes

Cook Time: 10-15 minutes

Yields: 8

- 5 oz. Marzetti® Buttermilk Ranch Dressing
- 1 (14") Par-Baked Pizza Crust
- 6 oz. chicken
- 8 oz. cheese
- 3 oz bacon

Preparation: Cover par-baked pizza crust with Marzetti Buttermilk Ranch Dressing. Top with sliced chicken, and sprinkle with cheese and bacon. Bake at 400 degrees for approximately 10-15 minutes or until cheese melts and pizza is lightly browned.



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Recipes

Creamy Ranch Ravioli

Recipe Category: Entrees

- 8-9 packets Marzetti® Buttermilk Ranch Dressing
- Marzetti Frozen Pasta™ Precooked Ravioli Cheese - Jumbo Round
- 1 cup whole milk
- 1/3 cup sun dried tomatoes, packed in oil, sliced
- 10 fresh basil leaves, chopped
- 1/4 cup chopped parsley
- 1/2 cup parmesan cheese
- to taste salt and freshly ground black pepper

Preparation: Cook Marzetti Frozen Pasta™ Pre-cooked Ravioli in a pot of boiling water for approximately 2-5 minutes. Remove from pot and drain. In a large skillet, over low heat, combine Marzetti® Buttermilk Ranch Dressing with remaining ingredients, cooking just until warm (Do not bring to a boil.) Add hot ravioli and gently toss with sauce to cover. Serve immediately, garnishing each serving with a sprig of fresh Basil.